

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/15/2015 **Business ID:** 116795FE
Business: NANA'S KITCHEN

7355 LEAVENWORTH RD
 KANSAS CITY, KS 66109

Inspection: 77001521
Store ID:
Phone: 9137889805
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/15/15	12:25 PM	02:15 PM	1:50	0:10	2:00	0	inspection
07/15/15	02:15 PM		0:00	0:25	0:25	0	travel to office
Total:			1:50	0:35	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 3

Certified Manager on Staff

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		p
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		p
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw pork bacon stored on shelf in reach in cooler over RTE cooked potatoes. Raw pork sausage stored in reach in cooler over RTE cooked potatoes, RTE condiments. Corrected on-Site, COS moved.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		..	p
Fail Notes	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dishes stored under steam table top as clean with dead flies on surfaces. PIC stated they would be washed, rinsed and sanitized before use.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
Fail Notes	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Raw hamburger at 54F in reach in cooler under make table top. Employee stated she had the hamburger out to make a cheeseburger, but it wasn't out very long. Raw sausage at 48F. Ambient of cooler at 48F per lollipop thermometer. Ambient air of kitchen at 109F per IR thermometer. COS PIC will get ice and make ice water baths for product in reach in to stay open today.]</i>						
21. Proper date marking and disposition.		p

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

.. .. . p

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. . p

26. Toxic substances properly identified, stored and used.

.. p p ..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Working spray bottle of yellow liquid without a label on bottle. PIC stated it was cleaner. COS labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Spray bottle of cleaner stored next to jar of pickles in cabinet under counter. COS moved. Spray bottle of glass cleaner stored on shelf next to bag of potatoes. COS moved]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Ambient temp of reach in cooler under make table top at 48F per lollipop thermometer. Cooler not capable of keeping PHF at 41F or below. Cooler cannot keep food cold when kitchen is 109F. PIC will purchase ice to ice down all PHF in cooler in order to stay open today.]</i>
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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

p

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.

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Prevention of Food Contamination		Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
<i>Fail Notes</i>	6-202.15(A)(3)	Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Quarter inch gap at threshold of exterior door where door meets threshold.]						
	6-501.111(A)	P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [Over 10 live ants in space between wall and refrigerator in back storage area. PIC stated pest control has been out to treat ants. 3 live ants in cabinet under counter where sterilite drawer unit is stored.]						
37. Contamination prevented during food preparation, storage and display.			p
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p
<i>Fail Notes</i>	4-901.11(B)	Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry. [Employee drying santized clean equipment with towel. COS education.]						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p
<i>Fail Notes</i>	4-101.11(A)	P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Non food grade plastic (sterilite) container used to hold raw pork in reach in cooler under make table top. COS placed pork in ziplock bag.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	p
<i>Fail Notes</i>	4-202.16	Nonfood-contact surfaces free of crevices [Wooded butcher block knife holder used to hold knives in kitchen. Recommended a magnetic strip for easy cleaning.]						
46. Warewashing facilities: installed, maintained, and used; test strips.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.			..	p
<i>Fail Notes</i>	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Back underside of reach in cooler handles under make table top soiled with heavy food debris buildup. Seals of reach in cooler under make table top soiled with heavy food debris buildup.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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<i>Fail Notes</i>	4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Sides of fryers soiled with heavy grease buildup.]
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Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	.. p p ..
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This item has Notes. See Footnote 4 at end of questionnaire.

<i>Fail Notes</i>	5-203.13(A)	At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [No mop sink on premise. Employee stated they dump mop water down the toilet. COS variance granted at field level to dump mop water down the toilet.]
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	.. p
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<i>Fail Notes</i>	6-202.14	Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [No self closing door to toilet room.]
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	.. p
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<i>Fail Notes</i>	6-201.18	Except for TEMPORARY FOOD ESTABLISHMENTS, studs, joists, and rafters may not be exposed in areas subject to moisture. [Studs of flooring showing through flooring where tiles are missing in drive thru area and at front counter on kitchen side. Rug covering missing/damaged tiles.]
	6-501.11	PHYSICAL FACILITIES shall be maintained in good repair. [Ceiling above spice storage in kitchen area damaged, capability of falling debris into food below.]
	6-501.114(A)	Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [Establishment is full of unnecessary items, paperwork unworking equipment, half empty bottles, linens, in all areas of kitchen and downstairs.]

54. Adequate ventilation and lighting; designated areas used.	.. p
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<i>Fail Notes</i>	6-304.11	If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. [Ambient temperature of kitchen at 109F.]
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Administrative/Other	Y N O A C R
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55. Other violations	.. p
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<i>Fail Notes</i>	8-304.11(A)	Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [current license not posted. License in envelope in drive thru area. COS posted]
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EDUCATIONAL MATERIALS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding
mashed potatoes at 160F, greens at 164F, in steam table top
smothered steak in oven at 207F

Footnote 2

Notes:

Cold holding
In reach in cooler below make table top, pork chitlins at 43F, in reach in cooler (standing) raw fish at 41F
frozen foods frozen solid

Footnote 3

Notes:

Strips in place for chlorine

Footnote 4

Notes:

Handsink at 115F in kitchen

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/15/2015 **Business ID:** 116795FE
Business: NANA'S KITCHEN

7355 LEAVENWORTH RD
KANSAS CITY, KS 66109

Inspection: 77001521
Store ID:
Phone: 9137889805
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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07/15/15	02:15 PM		0:00	0:25	0:25	0	travel to office
Total:			1:50	0:35	2:25	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/25/15

Inspection Report Number 77001521

Inspection Report Date 07/15/15

Establishment Name NANA'S KITCHEN

Physical Address 7355 LEAVENWORTH RD City KANSAS CITY

Zip 66109

Additional Notes
and Instructions

Follow up scheduled for 7/25 or after